



Public Health
Prevent. Promote. Protect.

Frederick County Health Department

Food Control Division Bake Sale Guidelines

A “Bake Sale” means a place where only non-potentially hazardous bakery goods, including breads and pastries, are sold in conjunction with a fundraising event.

A “Bake Sale” does not include: a place where a person sells baked goods for individual profit; from which food is commercially distributed; or where a potentially hazardous baked good is sold or distributed.

The following are the minimum guidelines for food handling at your organization’s bake sale.

1. **Acceptable Baked Goods** – Cakes, cookies, breads, muffins, pastries, brownies, churros and fruit/berry pies or empanadas. Products offered must be a “baked” product that goes through a high heat baking or cooking process in an oven. Other acceptable items include non-potentially hazardous “hard” candies (e.g. rock candy, peppermints, etc.); and non-potentially hazardous hot-filled canned acid fruit jellies, jams, preserves, and butters made from the following fruits only:

Apples	Apricots	Grapes	Peaches	Plums	Prunes	Quince
Oranges	Nectarines	Tangerines	Blackberries	Raspberries	Blueberries	Boysenberries
Cherries	Cranberries	Strawberries	Red currants			

2. **Not Acceptable** – Baked goods that may promote rapid growth of bacteria. Such items include cream pies, cream or meat filled pastries, custards and custard pies, pumpkin, éclairs, cream puffs, meringue, mousse, ganache, curd, cream cheese icing, cheesecake, traditional butter cream icing, “no bake” cookies, rice crispy treats, fudge, popcorn, potato candy, chocolate covered pretzels/dipped cookies, chocolate “Easter” eggs, canned fruits/vegetables, flavored oils, salsas, sauerkraut, pickles, relish, etc., focaccia bread with vegetables or cheese, baked goods may not be decorated or garnished with fresh fruits or vegetables.
3. **Food Protection** – All food shall be pre-wrapped in the quantity to be sold in food grade plastic wrap, bags or foil.
4. **Labeling** – Products should contain a list of the ingredients and identify any of the 8 major food allergens that may be contained in the food: milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, and soybeans.
5. **Preparation** – Food shall be prepared under clean circumstances and by disease free individuals.
6. **Hand Cleanliness** – No bare hand contact shall come into contact with food that is ready to eat.
7. **Records** – The name and product of each contributor shall be kept for future reference.

The Frederick County Health Department may hold surveillance inspections to denote compliance with approved products being sold at bake sales.